IN THE SPECIFICATION:

Page 5, replace the paragraphs starting at line 4 and ending at line 18 with the following paragraphs.

In order to make those functions effectively demonstrated, and to provide a suitable flavor and fragrance as a drink at the same time, the preferred range of content for each component, per 100 ml drink, are as follows~~; sodium:~~: 0.5–1 mg~~/100 ml~~ sodium, ~~calcium:~~ 1–2 mg~~/100 ml~~ calcium, ~~magnesium:~~ 1-2 mg~~/100 ml~~ magnesium, ~~potassium:~~ 10–20 mg~~/100 ml~~ potassium, ~~iron:~~ 0.01–0.05 mg~~/100 ml~~ iron, and ~~tannin:~~ 25–35 mg~~/100 ml~~ tannin. ~~Out of~~ Beyond those ranges, the drink becomes too much astringent and the functions of each component may not be demonstrated.

Particularly preferred contents are as follows[[;:]]: ~~sodium;~~ 0.8 mg~~/100 ml~~ sodium, ~~calcium:~~ 1.3 mg~~/100 ml~~ calcium, ~~magnesium:~~ 1.6 mg~~/100 ml~~ magnesium, ~~potassium:~~ 16 mg~~/100 ml~~ potassium, ~~iron:~~ 0.03 mg~~/100 ml~~ iron, and ~~tannin:~~ 30.0 mg~~/100 ml~~ tannin, whereby the function of each component ~~are~~ is fully demonstrated with a suitable flavor and fragrance of a drink.

Page 7, replace the paragraph starting at line 23 and ending at page 8, line 11 with the following paragraph.

The production method of the healthy drink made from azuki bean of the present invention is further proposed comprising first washing a desired amount of azuki beans, followed by extraction of the beans using 80-100°C hot water [[in]] for a period of 30-60 minutes for extracting mineral components and polyphenol components from azuki bean, and

then heating the diluted extract at 120 – 135 °C [[in]] for a period of 5 – 40 minutes to develop color and flavor of the diluted extract, followed by cooling and filling it up in a container sealed hermetically, and aging at 15 – 30 °C [[in]] for a period of further 3 –7 days for deepening the color of the liquid in the container and stabilizing the flavor.

Page 9, replace the paragraph starting at line 8 and ending at line 14 with the following paragraph.

30 kg of this azuki beans having good color and shape were selected, washed with water, and thrown into 300 kg of water in a pot-like container where the beans were boiled at 80-100°C for 20–60 minutes, preferably at 90–100 °C for 30–60 minutes, and an extracted liquid containing mineral components and polyphenol components was obtained wherein the extraction of sugars, fats and proteins were suppressed.